



SOMMERSET
· POINTE ·

LAKE CHARLEVOIX
2016 CATERING MENU

COLD HORS D'OEUVRES

Crudité and Dip

Seasonal vegetables presented with a creamy house made ranch dip and roasted red pepper hummus

Small (serves 25) \$55 | Medium (serves 50) \$105 | Large (serves 100) \$175

Fresh Fruit Display

Seasonal fresh fruit with raspberry yogurt dipping sauce

Small (serves 25) \$50 | Medium (serves 50) \$100 | Large (serves 100) \$200

Antipasti Platter

Salami, Parmesano Reggiano, fresh mozzarella, pepperoncini, herb marinated artichoke hearts, marinated cherry tomatoes, roasted garlic cloves, roasted red peppers, assorted olives served with grilled baguette

Small (serves 25) \$70 | Medium (serves 50) \$130 | Large (serves 100) \$240

Artisanal Charcuterie and Cheese Tray

Chef's choice of artisanal cheeses paired with Sopressata, prosciutto, Genoa Salami, dried cherry pistachio pork terrine and presented with warm baguette, assorted crackers, red onion marmalade and stone ground mustard

Small (serves 25) \$75 | Medium (serves 50) \$140 | Large (serves 100) \$250

Assorted Cheese and Crackers

Chef's choice of traditional and artisanal cheese and crackers

Small (serves 25) \$40 | Medium (serves 50) \$75 | Large (serves 100) \$140

Hummus

Choice of roasted red pepper or garlic chive hummus served with house made pita chips

Serves 50 \$70

Shrimp Cocktail

Succulent shrimp steamed in lemon and spiced brine, served with house made cocktail sauce

50 pieces Market Price

Pinwheel Roll-ups

Sliced turkey and provolone or sliced ham and Swiss, mixed greens and roasted pepper cream cheese rolled in a tortilla

Serves 50 \$60

Salsa, Guacamole & Chips

Fresh, house-made salsa and guacamole

Serves 50 \$55

Caprese Skewers

Fresh mozzarella, grape tomatoes, fresh basil with balsamic reduction

25 Pieces \$70

Smoked Whitefish Dip

Served with assorted gourmet crackers

Serves 25 \$65

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HOT HORS D'OEUVRES

Hot Spinach and Artichoke Dip

Served with house-made pita chips

Half Pan (Serves 50) \$80 | Full Pan (Serves 100) \$130

Meatballs

Choice of BBQ, sweet and sour, marinara sauce or Swedish style

Serves 50 \$60

Crispy Chicken Wings

Tossed in your choice of sauce - Buffalo, sweet BBQ, or Thai chili, served with bleu cheese and ranch

Per Dozen \$15

Chicken Satay

Served with spicy peanut sauce

50 Pieces \$100

Raspberry Brie Phyllo Packets

Creamy, sweet and savory

50 Pieces \$100

Spanakopita

Spinach and feta cheese in a phyllo packet

50 Pieces \$75

Bacon Wrapped Scallops

The cocktail party favorite

25 Pieces \$80

Wonton Cups

Baked wonton filled with corn and black bean salsa and topped with marinated grilled bistro steak

50 Pieces \$70

PASSED HORS D'OEUVRES

Choose to have any of our hors d'oeuvres passed for an additional **\$2 per guest**



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BREAKFAST AND LUNCH BUFFETS
ALL PRICES ARE PER PERSON

Morning Meeting Buffet

\$13.95

Bagels & cream cheese, breakfast pastries, fresh fruit display, fruit juices and coffee

Brunch Buffet

\$20.95

Bagels & cream cheese, assortment of scones and Danishes, croissants, bacon and sausage, scrambled eggs, American fries, ham, turkey and assorted cheese platter, pasta salad, Caesar salad, fruit juices and coffee
Substitute Quiche for scrambled eggs - Add \$1 | Biscuits and Gravy - Add \$1

Cold Deli Buffet

\$15.95

Sliced ham, turkey and roast beef, sliced Swiss, provolone and cheddar cheese, assorted breads, lettuce, tomato, onion, mayo and mustard, fresh vegetables and dip, potato salad or pasta salad, chips, lemonade, iced tea and coffee

Soup and Salad

\$14.95

Two soups and a salad bar. Romaine and spring lettuce mix, diced chicken and ham, shredded cheese, tomatoes, onions, green olives, mushrooms, cucumbers, peppers, your choice of two dressings, rolls

Back Yard Cookout

\$13.95

Hamburgers and hot dogs with condiments, pasta salad, baked beans, chips



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DINNER BUFFETS

Southwestern Buffet

\$18.95

Seasoned ground beef, fajita seasoned chicken breast strips, roasted peppers & onions, taco shells (soft and hard,) shredded lettuce, cheddar cheese, diced tomatoes, onions and jalapeños, Spanish Rice and refried beans, tortilla chips, guacamole, sour cream and salsa

BBQ Lovers Buffet

\$22.95

Warm Rolls

Substitute corn bread add \$1.50

Choice of Two:

Potato Salad, Pasta Salad, Baked Beans

Substitute smoked cheddar mac & cheese - add \$1

Choice of One:

Corn on the cob, green beans almandine, seasonal blend

Choice of Two:

Barbeque Ribs

Our signature award winning recipe

Baked Chicken

8 piece chicken with our BBQ rub, baked until tender

Substitute pulled pork or beef brisket add \$1

2 Entrée Buffet

\$22.95

3 Entrée Buffet

\$26.95

Includes Caesar salad or house salad with champagne vinaigrette.

Substitute plated salad - add \$2

Warm bread and butter, seasonal vegetable

Choice of Two or Three Entrées:

Chicken Dijon, Chicken Marsala, Chicken Parmesan, Chicken Alfredo, Roasted Pork Tenderloin,
Beef Tips and Noodles, Vegetarian Pasta, Penne Pomodoro

Substitute Carved Prime Rib Station add \$5 per person plus \$15 per hour for carver/attendant



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PLATED ENTRÉES

Warm Bread and Butter

Choice of One Salad:

Garden Salad

A blend of spring mix and romaine, sliced cucumber, carrots, onion, tomatoes and croutons with choice of dressing

Caesar Salad

Crisp romaine, Parmesan cheese and croutons, tossed in Caesar dressing

The Wedge (add \$1.50)

Fresh iceberg, bacon, tomatoes, red onion and gorgonzola crumbles, served with gorgonzola dressing

Yacht Club Waldorf (add \$1.50)

Seasonal greens, gorgonzola crumbles, candied walnuts, dried cherries, served with a Balsamic vinaigrette

Choice of One Starch:

Rice Pilaf | Garlic & Chive Smashed Potatoes | Herb Roasted Red Skin Potatoes

Choice of One Vegetable:

Summer Squash Blend | Seasonal Vegetable Medley | Green Bean Almandine



Choice of Three Entrées:

Chicken Piccata

\$23.95

Pan seared chicken breast with lemon caper and tomato beurre blanc

Chicken Parmesan

\$23.95

Lightly breaded and fried chicken breast smothered in marinara sauce and mozzarella, served over garlic butter pasta

Chicken Dijon

\$23.95

Pan seared chicken breast, presented with a Dijon cream sauce

Chicken Marsala

\$23.95

Pan seared chicken breast with mushroom Marsala sauce

Penne Pomodoro

\$19.95

Penne pasta tossed with sautéed grape tomatoes, fresh basil, garlic, extra virgin olive oil and fresh mozzarella

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PLATED ENTRÉES (CONT.)

Boursin Chicken Pasta

Penne pasta tossed with sun dried tomatoes, fresh baby spinach, basil grilled chicken breast and Boursin cheese sauce
\$20.95

Roasted Vegetable Quinoa

Oven roasted vegetables over a bed of quinoa
\$18.95

Prime Rib

Slow roasted herb encrusted prime rib sliced and presented with Madeira rosemary jus
\$28.95

Beef Tenderloin

Marinated and slow roasted whole tenderloins sliced and served with a wild mushroom bordelaise
\$32.95

Grilled Pork Loin

Seasoned and grilled with an apple bourbon glaze
\$24.95

Char Grilled Atlantic Salmon

Seasoned and grilled with a maple mustard glaze
\$24.95

Fried Great Lakes Perch

Pan fried and served with lemon caper beurre blanc
\$26.95

Pan Seared Great Lakes Whitefish

Pan fried and served with cucumber dill sauce
\$23.95

Sea Bass

Seared and served with Caribbean salsa
\$36.95



VEGETARIAN, VEGAN, GLUTEN FREE

We welcome all vegan, vegetarian, and gluten free requests. We are happy to accommodate any dietary restrictions.
Please inquire with your Event Coordinator.

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DUET PLATES

Warm Bread and Butter

Choice of One Salad:

Garden Salad

Caesar Salad

Wedge Salad *add \$1.50*

Yacht Club Waldorf *add \$1.50*

Choice of One Starch:

Rice Pilaf

Garlic and Chive Smashed Potatoes

Herb Roasted Red Skin Potatoes

Choice of One Vegetable:

Summer Squash Blend

Seasonal Vegetable Medley

Green Bean Almandine

Choice of One Duet Entrée:

Prime Rib and Grilled Shrimp Skewer

Slow roasted herb-encrusted prime rib with Madeira rosemary jus and skewered grilled shrimp with mango sauce

Market Price

NY Strip Steak and Great Lakes Walleye

8-ounce New York strip steak with a Port reduction and blackened walleye with Cajun corn mock choux

Market Price

Beef Tenderloin and Lobster Tail

Marinated and slow roasted beef tenderloin with a wild mushroom bordelaise and baked lobster tail with butter sauce

Market Price



KIDS MENU

Kids meals offered to children between the ages of 2 and 10.

Please select one option for all children. Each meal served with French fries and fruit cup.

Mac and Cheese \$9.95

Grilled Cheese \$9.95

Chicken Fingers \$9.95

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BREAK OUT SNACKS

Assorted Wraps

Chicken salad, turkey and Swiss, and ham and American cheese

Per dozen 30

Detroit Coney Dogs

With all the fixings: Buns, Coney sauce, onions, mustard

Per dozen \$20

BBQ Pork Sliders

With poppy seed peppadew slaw

Per dozen \$25

Milk and Cookies

Chocolate chip cookies

Per person \$7



DESSERTS

Assorted Cookies & Brownies

Per person \$6

Assorted Cheesecake Display

Per person \$8

Assorted Dessert Bars Display

Per person \$8

Decadent Dessert Station

Per person \$12

Assorted cheesecakes, cookies, brownies, and dessert bars

Chocolate Mousse Cups

Each \$5

Chocolate cups filled with chocolate mousse, and drizzled with raspberry coulis

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CONSUMPTION BAR SERVICE

Open Bar

The host specifies which alcoholic beverages to be available and these are provided at no charge to their guests.

Semi-Open Bar

The host specifies which alcoholic beverages to be provided at no charge to their guests.
All other beverages will be provided on a cash basis.

Cash Bar

Guests purchase their own drinks.

Keg Beer

Domestic Keg Beer \$300.00

Budweiser, Bud Light, Coors Light, Miller Light

Specialty & Michigan Craft Beer starting at \$400.00

Choice of any Michigan or Craft Beer

Half keg (quarter barrel) pricing available on request.

Soda

\$2 each

Coca-Cola Products

House Wines

\$22.00 per bottle

Select four: Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, Riesling and Sauvignon Blanc

We also have an extensive wine list and local wines available. Check with your Event Coordinator for pricing.

Mixed Drinks

House Liquor \$6.00

Smirnoff Vodka, Beefeaters Gin, J&B Scotch, Bacardi Rum, Canadian Club Whiskey

Call Liquor \$7.00

Absolut Vodka, Jack Daniels Whiskey, Jim Beam Bourbon, Tanqueray Gin, Captain Morgan Rum
Dewar's White Label Scotch, Jose Cuervo Tequila

Premium Liquor \$9.00

Grey Goose Vodka, Crown Royal Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch
Bombay Sapphire Gin, 1800 Silver Tequila, Mount Gay Rum

Select cordials available upon request.

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ALL INCLUSIVE BAR SERVICE

Priced per person. Packages billed for all guests 21 and older.
Guests under 21 will be charged a flat rate of \$5 per person for the duration of the event.

Silver Package

Choice of 2 domestic draft beers, choice of 4 house wines, house liquors and soft drinks

3 hours \$23.00
4 hours \$28.00
5 hours \$34.00
6 hours \$38.00

Gold Package

Choice of 2 domestic draft beers, choice of 4 house wines, call liquors and soft drinks

3 hours \$29.00
4 hours \$35.00
5 hours \$42.00
6 hours \$47.00

Platinum Package

Choice of 1 domestic beer and 1 specialty draft beer, choice of 4 house wines, premium liquors, and soft drinks

3 hours \$37.00
4 hours \$45.00
5 hours \$54.00
6 hours \$62.00

Champagne

Cristalino Brut

\$20.00 per bottle

M. Lawrence Sex

Northern Michigan Sparkling Wine

\$35.00 per Bottle

*Number of bar staff allotted to an event is at the discretion of Sommerset Pointe Yacht Club.
Additional bar staff will result in additional fees.*

*All special requests including champagne toast or table wine service will be charged individually.
For a northern Michigan bar option, please check with your Event Coordinator.*

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